

Patty's Catering

Dinner Menus

Patty's Classic

\$16.5 (50+ guests) or \$21 (under 50 guests)

*Gluten Free Options Available

Toasted Ravioli with Marinara

Freshly prepared St. Louis' Famous Toasted Ravioli with savory Marinara.

House Italian Tossed Salad*

You may choose our Garden Ranch Salad or Caesar Salad, at no additional fee. Our Italian Salad is the traditional Italian salad- crisp fresh romaine, iceberg, green leaf, red leaf, and spinach. We toss in fresh cherry tomato, pepperoncini, cherry pepper, black olives, slivered red onion, and mozzarella cheese and add our House Vinaigrette Homemade Dressing (fresh, crisp salad every time, a St. Louis favorite). Additional homemade dressing available upon request.

Mostaccioli with Meat Sauce

Mostaccioli with Meat Sauce - seasoned ground beef and Italian sausage with fennel and garlic starts the amazing meat sauce, cooked on stove top the old-fashion way to create a deep red gravy with aromatics that will wake up your senses.

Roast Beef in Au Jus*

Most Tender part of roast, cooked medium and sliced, served in Au Ju made from the meat drippings.

Honey Ham in Pineapple Glaze*

Bone-in sweet ham infused with real honey during baking process.

Potato Salad*

Homemade from red potatoes boiled and peeled, with the freshest ingredients, American style.

Relish Tray

A tray to accompany the Meats, Breads, and Pasta- pepperoncini, olives, cherry peppers, pickles.

Fruit Salad*

A bowl of mixed fruit in light syrup.

Assorted Sliced Cheese Platter

American and Swiss cheeses to enhance the perfect sandwich.

Assorted Sliced Bakery Breads

Assorted fresh baked breads from Fazio Bakery. (Oat Honey, Sourdough, & Marble Rye)

May substitute Potato Salad, Relish Tray, Fruit Tray for Pasta Alfredo.

King's Signature

\$22 (50+ guests) or \$26 (under 50 guests)

*Gluten Free Options Available

Assorted Cheese, Sausage, & Fruit Platter w/ Crackers*

Assorted sausage, cheese, and fruit platter with crackers. This is perfect to set up during cocktail hour with small plates for guests to nibble on while waiting for dinner.

House Italian, Caesar or Garden Tossed Salad*

Romaine, iceberg, green leaf, red leaf, and spinach. Cherry tomatoes, pepperoncini, cherry peppers, black olives, slivered red onion, mozzarella cheese and add Vinaigrette Homemade Dressing.

Caesar- Crisp Romaine lettuce, slivered red onion, fresh grated parmesan. Homemade croutons, and House made Caesar Dressing lightly tossed.

Garden Salad- Fresh greens, shredded cheddar cheese, tomatoes, cucumber, tossed and served with our homemade creamy buttermilk Ranch dressing.

Roast of Beef in Au Jus*

Most Tender part of roast, cooked medium and sliced, served in Au Ju made from the meat drippings.

Hot Baked Honey Ham with Pineapple Glaze*

Bone-in sweet ham infused with real honey during baking process.

Choice of Potato or Pasta*

Seasoned oven baked new potato with the jackets.

Potato Au gratin - layers of potato, then cheese mixture, more potato, more cheese (heavy cream, three cheeses) says it all, baked for many hours tender and creamy.

Mashed potatoes - homemade, starting with real Idaho potato, real butter and heavy cream, seasoned and whipped, a classic comfort food at its best.

Pasta – red sauce with or without meat, alfredo, pasta con broccoli, mac and cheese, these are most of our pasta dishes.

Choice of 2 Vegetables*

Fresh green beans with seasoning and butter country style, w/ bacon and onion, Italian green beans, Sweet corn with butter sauce, Glazed carrots, baby glazed amaretto carrots, or broccoli Normandy – a medley of broccoli, cauliflower, and carrots- sautéed in lemon butter sauce.

Rolls and Butter

King Hawaiian Rolls and Butter.

Patty's Catering

2129 Parkway Drive, Saint Peters, MO 63376

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Patty's Catering

Bishop's Favorites

\$25 (50+ guests) or \$28 (under 50 guests)

*Gluten Free Options Available

Fresh Fruit Display*

Fresh Melons, Berries, Grapes, Kiwi, Pineapple, beautifully displayed on an oversized oval tray to create the perfect centerpiece to complete the table.

House Italian Tossed Salad*

You may choose our Garden Ranch Salad or Caesar Salad, at no additional fee. Our Italian Salad is the traditional Italian salad- crisp fresh romaine, iceberg, green leaf, red leaf, and spinach. We toss in fresh cherry tomato, pepperoncini, cherry pepper, black olives, slivered red onion, and mozzarella cheese and add our House Vinaigrette Homemade Dressing (fresh, crisp salad every time, a St. Louis favorite).

Homemade Lasagna

House Made w/ Ricotta Cheese, Seasoned Beef, and Meat Sauce.

Encrusted Italian Chicken Breast

w/ Lemon Butter Sauce on Side

Italian Green Beans*

With seasonings and real butter.

Broccoli Normandy

Fresh Broccoli, Carrots, Cauliflower, in a Light Butter Sauce.

Toasted Ravioli with Marinara

Freshly prepared St. Louis' Famous Toasted Ravioli with savory Marinara.

Pasta Alfredo

Bow tie pasta in a creamy Alfredo sauce.

Basket of Sliced Italian Bread

Fresh sliced Italian bread with real butter and seasoned olive oil.

Assorted Sausage, Cheese and Fruit Platter w/ Crackers

Assorted sausage, cheese and fruit platter with crackers. This is perfect to setup during cocktail hour with small plates for guests to nibble on while waiting for dinner.

All Condiments Included

Duke's Supreme

\$28 (100+ guests) or \$30 (For 50-99 guests)

*Gluten Free Options Available

Assorted Cheese, Fruit, and Sausage Platter w/crackers
Cheese Spreads, Dips, Cubes, Slices, Hummus, w/ Crackers.

House Italian, Caesar, or Garden Tossed Salad

Romaine, iceberg, green leaf, red leaf, and spinach. Cherry tomatoes, pepperoncini, cherry peppers, black olives, slivered red onion, mozzarella cheese and add Vinaigrette Homemade Dressing. **Caesar**- Crisp Romaine lettuce, slivered red onion, fresh grated parmesan. Homemade croutons, and House made Caesar Dressing lightly tossed. **Garden Salad**- Fresh greens, shredded cheddar cheese, tomatoes, cucumber, tossed and served with our homemade creamy buttermilk Ranch dressing.

Roast of Beef in Au Jus*

Most Tender part of roast, cooked medium and sliced, served in Au Ju made from the meat drippings.

Chicken Breast, Salmon, Tilapia, Pork Tenderloin

Choice of chicken breast- encrusted breast is breaded and marinated in olive oil and Italian seasoning, breaded Panko breadcrumbs. Baked until Golden and Crisp yet very moist in the center. **Grilled Chicken Breast**- Marinated and grilled on an open flame pit. **Salmon**- marinated and seasoned (Teriyaki style) **Pork Tenderloin**- Center cut boneless pork marinated and seasoned, baked, served in pork gravy (Mushrooms optional). Choice of one selection. **Tilapia \$2 extra.**

Fresh Asparagus

Marinated in Olive Oil with a hint of Italian seasonings, baked until tender. **\$2.00 extra per person.** (Substitute a veggie at no additional charge such as Seasoned Fresh Green Beans, Broccoli Normandy, and Sweet Corn)

Baby Glazed Carrots

Simmered until tender adding Butter, Dill, and Brown Sugar Honey Glaze.

Roasted Seasoned New Potatoes

Seasoned oven baked new potato- with the jackets (size B potato) Baked on tray, seasoned with Butter, Onion, Rosemary, and Thyme. Perfect Potato Every Time. Tender & Crisp.

Fresh Fruit Display

Fresh Melons, Berries, Grapes, Kiwi, Pineapple, beautifully displayed on an oversized oval tray to create the perfect centerpiece to complete the table.

Basket of Rolls w/Butter

Fresh Kings Hawaiian Rolls and Butter.

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Patty's Catering

Royalty Feast

\$35 (50+ guests) or \$40 (under 50 guests)

*Gluten Free Options Available

Appetizer Platter

Fresh Jumbo Shrimp w/ Cocktail Sauce, Cheese slices, Cubes, Spreads, w/ Assorted Crackers, and Grapes.

House Italian, Caesar, or Garden Tossed Salad*

Romaine, iceberg, green leaf, red leaf, and spinach. Cherry tomatoes, pepperoncini, cherry peppers, black olives, slivered red onion, mozzarella cheese and add Vinaigrette Homemade Dressing, garlic croutons on last. **Caesar**- Crisp Romaine lettuce, slivered red onion, fresh grated parmesan.

Homemade croutons, and House made Caesar Dressing lightly tossed. **Garden Salad**- Fresh greens, shredded cheddar cheese, tomatoes, cucumber, tossed and served with our homemade creamy buttermilk Ranch dressing.

Prime Rib w/ Au Jus and Horseradish Sauce*

8 oz. Dinner Cut Choice Prime Rib served with au jus and horsey sauce.

Choice of Chicken Breast

Choice of chicken breast- **encrusted breast** is breaded and marinated in olive oil and Italian seasoning breaded panko breadcrumbs. Baked until Golden and Crisp. Moist in the center (very moist). Grilled Chicken Breast- Marinated and grilled on open flame pit.

Choice of Potato or Pasta

Seasoned oven baked new potato with the jackets. **Potato Au gratin** - layers of potato, then cheese mixture, more potato, more cheese (heavy cream, three cheeses) says it all, baked for many hours tender and creamy. **Mashed potatoes** - homemade, starting with real Idaho potato, real butter, and heavy cream, seasoned and whipped, a classic comfort food at its best. **Pasta** – red with or without meat, alfredo, pasta con broccoli, mac and cheese, these are most of our pasta dishes.

Choice of 2 Vegetables*

Fresh green beans with seasoning and butter or country style, add bacon and onion. Sweet corn with butter. Glazed carrots, baby glazed carrots, Asparagus, or broccoli Normandy – a medley of broccoli, cauliflower, and carrots- sautéed in lemon butter sauce.

Fresh Fruit Display*

Fresh Melons, Berries, Grapes, Kiwi, Pineapple, beautifully displayed on an oversized oval tray to create the perfect centerpiece to complete the table.

Dinner Rolls and Butter

Basket of Kings Hawaiian Rolls and Butter.

Knight's Delight

\$18 (50+ guests) or \$22 (under 50 guests)

*Gluten Free Options Available

1/2 lb. Grilled Burgers or Smoked Pull Pork*

Half pound burger – A truly handmade half pound burger grilled on an open flame. Smoked pork - Slow smoked with rub, pulled and tossed in homemade BBQ sauce.

Grilled Brats and all Beef Hot Dogs*

Brats- Grilled quarter pound, served with sauerkraut on side. Hot Dogs- 100% all beef, bun length hot dog.

Country Green Beans* or Baked Beans*

Green Beans w/Bacon or Meatless Baked Beans.

Potato Salad (Creamy)

Old fashioned recipe, with red potatoes, boiled and sliced and delicious.

Italian Pasta Salad (Vinaigrette)

Tri-colored spiral pasta tossed with red onion, celery, sliced black olives, bell peppers, tossed in house made Italian vinaigrette.

Platter of Sliced Pickle, Onion, and Tomato w/ Leaf Lettuce to build the perfect burger

Freshly cut, sliced, and arranged beautifully on a platter.

Cheese Tray

Sliced Assorted Cheeses.

Assorted Buns and Condiments

with Sauerkraut and Relish.

Cookies and Brownies

Homemade fudgy, luscious brownies with assortment of homemade cookies.

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Patty's Catering

BBQ Jubilee

\$25 (50+ guests) or \$32 (under 50 guests)

*Gluten Free Options Available

Garden Salad w/ Ranch Dressing*

Fresh greens, shredded cheddar cheese, tomatoes, cucumber, tossed and served with our homemade creamy buttermilk Ranch dressing.

1/2 lb. Burger, Brats, and All Beef Hot Dogs*

Half pound burger – A truly handmade half pound burger grilled on an open flame. Brats- Grilled quarter pound, served with sauerkraut on side. Hot Dogs- 100% all beef, bun length hot dog.

Center Cut BBQ Pork Steaks or Smoked Beef Brisket*

Center cut BBQ pork steak - 8 oz. of STL style, grilled on charcoal grill, finished with BBQ sauce. **Smoked beef brisket** - (market price) marinated and smoked on a wood fire grill and slow cooked.

Baked Beans and Country Green Beans

Meat or Meatless Seasoned Baked Beans and Country Green Beans Meatless or w/Bacon and Onion.

Potatoes Au Gratin (Chef's Suggestion)

Creamy cheese, layered potato casserole.

Fresh Fruit Display

An array of grapes, berries, and melons.

Assorted Breads, Rolls, Buns, Condiments

Fazio Bakery freshly baked breads and brioche, egg-based rolls with real butter. Condiments and paper products, cutlery provided.

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